

## Starters

Jersey Royal and watercress soup, wild garlic, mascarpone, brioche croûtes  
Ce, M, GI

Crispy BBQ pork cheek terrine, roast onion and maple gel, crispy potato skins, charred spring onions, soured cream and chive  
Ce, Mu, GI, , SD, E

Citrus cured sea trout, crab and potato salad, cucumber, pickled radish, anchovy and seaweed mayonnaise  
F, Cr, SD, GI, E

Asparagus, legbar hens' egg, mushroom ketchup, truffle pecorino v  
E, SD, M

## Main Courses

Beef rump cap, spring greens, roast onion ketchup, truffle and parmesan croquette, bone marrow gravy  
Ce, SD, M, GI, ,E

Corn fed chicken, black garlic purée, asparagus, mushroom gnocchi, morel sauce  
SD, M, GI, E, Ce

Hake, broccoli and pine nut purée, purple sprouting broccoli, brown shrimps, leek, potato and pancetta terrine, watercress velouté  
F, Cr, M, Ce

Rump of lamb, crispy lamb shoulder, Jersey Royals, pea and mint verde, asparagus 2.00 supplement  
Ce, SD, M, E, GI

Orzo risotto, sprouting broccoli, tuffed brie, chestnut mushrooms, toasted hazelnuts v  
GI, M, Nu, SD, Ce

## Desserts

Sticky date and walnut cake, banana jam, spiced rum caramel, ginger ice cream  
GI, E, M, Nu

Rhubarb cheesecake, green apple sorbet, rhubarb jelly  
SD, ,GI

Lemon meringue crème brûlée, poppy seed sable biscuit, mascarpone ice cream  
E, M, GI, Nu

Selection of ice creams, Belgian waffle, chocolate sauce  
GI, E, M

Platter of cheeses, savoury biscuits, grapes, celery, damson and sloe gin preserve  
(3.50 supplement)  
Ce, GI, M, SD

### LUNCH

Available 12.00pm – 2.00pm  
Monday to Saturday  
2 courses 18.95 | 3 courses 22.95

### DINNER

Available 6.30pm – 9.00pm  
Monday to Friday  
2 courses 22.95 | 3 courses 27.95

**ALLERGEN Information:** Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish,  
P-Peanuts, S-Soy, M-Milk, Nu-Nuts, GI- Gluten, Se-Sesame,  
SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard  
v – Suitable for vegetarians and vegans